

THICK, GLOSSY HAIR FREE FROM DANDRUFF

Girls! Beautify Your Hair! Make It Soft, Fluffy and Luxuriant—Try the Moist Cloth.

Try as you will, after an application of Danderine, you cannot find a single trace of dandruff or falling hair and your scalp will not itch, but what will please you most, will be after a few weeks' use, when you see new hair, fine and downy at first—yes—but really new hair—growing all over the scalp.

A little Danderine immediately doubles the beauty of your hair. No difference how dull, faded, brittle and scraggy, just moisten a cloth with Danderine and carefully draw it through your hair, taking one small strand at a time. The effect is immediate and amazing—your hair will be light, fluffy and wavy, and have an appearance of abundance; an incomparable luster, softness and luxuriance, the beauty and shimmer of true hair health.

Get a 25 cent bottle of Knowlton's Danderine from any store and prove that your hair is as pretty and soft as any—that it has been neglected or injured by careless treatment—that's all. Adv.

There's nothing like an obstacle for getting in a man's way.

STOP THOSE SHARP SHOOTING PAINS "Femina" is the wonder worker for all female disorders. Price \$1.00 and 50c. Adv.

Fifty vocations are taught in the United States navy.

The Marine after Exposure to Cold. Cutting Winds and Dust. It Restores, Refreshes and Promotes Eye Health. Good for all Eyes that Need Care. Marine Eye Remedy Co., Chicago. Sends Eye Book on request.

Cruel Comment.

"Mr. Smithers says he would die for me."

"He can't. He's too bald."

Very Likely.

"What did Newton say when he saw the apple fall from the tree and thereby discovered the law of gravitation?"

"His words on that occasion have not been recorded, but he probably said: 'That's a pippin.'"

New Camera Like Telescope.

A camera that can be used for taking photographs without the subject's knowledge, resembling in appearance a short telescope, has been brought out in Europe, in spite of the war's absorbing interest, says Popular Science Monthly. A lens almost invisible is located in the side of the telescope, so that the photographer, pointing what appears to be a telescope at some distant object, can get snapshots of objects that interest him, directly at right angles to his apparent line of vision.

The lens is equipped with an adjustable shutter, so that snapshots or time exposures can be made. For tourists traveling in foreign lands such an equipment would be of considerable value, as natives often spoil negatives by unnatural posing and vacant staring, and this little camera would throw them off their guard. In Europe they call these contrivances "detective" cameras.

CALOMEL MAKES YOU SICK, UGH! IT'S MERCURY AND SALIVATES

Straighten Up! Don't Lose a Day's Work! Clean Your Sluggish Liver and Bowels With "Dodson's Liver Tone."

Ugh! Calomel makes you sick. Take a dose of the vile, dangerous drug tonight and tomorrow you may lose a day's work.

Calomel is mercury or quicksilver which causes necrosis of the bones. Calomel, when it comes into contact with your bile crashes into it, breaking it up. This is when you feel that awful nausea and cramping. If you feel sluggish and "all knocked out," if your liver is torpid and bowels constipated or you have headache, dizziness, coated tongue, if breath is bad or stomach sour, just try a spoonful of harmless Dodson's Liver Tone.

Here's my guarantee—Go to any drug store or dealer and get a 50-cent bottle of Dodson's Liver Tone. Take a spoonful tonight and if it doesn't

straighten you right up and make you feel fine and vigorous by morning I want you to go back to the store and get your money. Dodson's Liver Tone is destroying the sale of calomel because it is real liver medicine; entirely vegetable, therefore it cannot salivate or make you sick.

I guarantee that one spoonful of Dodson's Liver Tone will put your sluggish liver to work and clean your bowels of that sour bile and constipated waste which is clogging your system and making you feel miserable. I guarantee that a bottle of Dodson's Liver Tone will keep your entire family feeling fine for months. Give it to your children. It is harmless; doesn't gripe and they like its pleasant taste.

HAD ALL HER AFFECTION

One Woman in the World Who Was Adored With a Devotion That Was Intense.

She had known her since her earliest infancy and never taken a step without her guidance. She could not recall one twenty-four hours not spent in her presence. While at times intensely weary of her, there was never a moment when she would not have abandoned anything for her sake. That she tyrannized over her and caused her to make mistakes, at times fatal errors, she never denied. But it never interfered with her passionate admiration of her. Sometimes she found herself going to extreme lengths for her. When in trouble she borrowed money for her; when in grief she tried desperately to console her. Once she attempted to steal a woman's lover for her. She thought her the most wonderful woman in the world and that nothing was too good for her. She was never jealous of her, but she tried to make others envy her. There were times when her love for her caused her to forget reason. There were times, also, when for a short period she hated her, had contempt for her. But she never failed in her service or to return in her adoration of—herself.—Judge.

City Has a History.

Hamadan, the Persian city, seems to be the Ekbatana or summer residence of the ancient Persian kings, where Alexander the Great stored his enormous loot from Persia, estimated at over \$205,000,000. But there is topographical difficulty about identifying it with the earlier and still more interesting Ekbatana described by Herodotus—the city where the first Median kings, Dêioces, realizing the ideal of royal isolation by shutting himself up in a palace on top of a hill, surrounded by seven fortified circles of different colors descending the slopes in order, and allowing the inhabitants of these to communicate with him only by writing.

Pessimists are the best thing there is for sitting around and hatching out misery.

GOLDFISH CAME FROM CHINA

Result of Observation Made by Oriental Who Evidently Had an Eye for the Beautiful.

Some centuries ago an observant Chinaman noticed a gay-colored carp swimming among some other fish in a fresh-water pool. The Chinaman did not know it then, but the attention he gave to that little fish started the world in pursuit of another hobby. And that little carp in its gay clothes became the father of millions of finny beauties scattered today all over the earth. We call them goldfish, a writer observes in the Philadelphia North American.

The fish the Chinaman saw was probably an accident—it may have been an albino carp. He singled it out and bred other fish to it. That developed the type. Goldfish were swimming around in aquariums and ponds in China long before the rest of the world saw them.

About the year 1400 the Japanese imported them from China. Two centuries later they reached Europe. There is a story that the first goldfish in France came as a gift to Mme. Pompadour. It is also known that Admiral Ammen of Uncle Sam's navy brought some of the first goldfish to America and gave them a home in a pool at the foot of Lemon hill, Fairmount park, in Philadelphia.

Descendants of this goldfish today are so varied and fantastic that the Chinaman of several centuries ago wouldn't recognize them. There are goldfish with two tails, goldfish with no scales, spotted goldfish, and others adorned with nearly every color of the rainbow.

Well, What Are Autos For?

Her new electric was standing out in front of her house. She wished to call on the woman who lived across the street. Of course, the electric was right there; there was no need of one's walking. She got in, drove across the street, turning the machine as she did so, and alighted on the opposite curb.

Giving a hungry man advice is about as satisfactory as feeding ice cream to a wax doll.

BEETS STUFFED WITH SLAW

It Can Be Served Hot or Cold, as May Be Desired—How to Make the Dressing.

Something out of the ordinary for a luncheon or supper dish is beets with a large part of their center removed and the cavity filled with hot slaw. This makes a hearty dish for a family who are not large meat eaters.

As soon as the beets are thoroughly boiled remove the skin and make four incisions at the top of the beets, indicating the size of the opening. What is removed should be carefully served for salad or used in the making of a savory relish in connection with chopped celery, onion and red cabbage. Have a dressing made by cooking in a saucepan over hot water two beaten egg yolks, a teaspoonful of butter, a half cupful of equal parts of water and mild vinegar and the usual seasoning of salt, pepper and paprika.

When slightly thick pour the dressing over finely cut, crisp cabbage, cut as for cold slaw. Stuff this mixture into the beet shells and if not sufficiently hot place them in the oven for two or three minutes prior to serving. For an economical salad follow the same process, but allow the beets to become thoroughly chilled and fill them with celery mayonnaise or cold slaw, as preferred. No lettuce is needed.

OF MUCH USE IN HOUSEHOLD

Supply of Bicarbonate of Soda Should Always Be Kept Within Easy Reach.

Bicarbonate of soda should always be kept in an easily accessible place in the kitchen. Applied immediately to a burn and moistened it will relieve the pain.

A pinch added to any fruits or vegetables will make them more palatable and less sugar will be needed. Use a quarter of a teaspoonful to two quarts of fruit, fresh, or to one pound of evaporated fruit.

Fill new cooking utensils with cold water to which one teaspoonful of soda has been added and boil it. Then wash the utensils with good soap and water, dry, and they are ready for use.

Bicarbonate of soda added to the water in which old vegetables are cooked will make them green and fresh; it will also make tender a tough piece of stewing meat.

It will sweeten milk which is about to turn.

Figs in Syrup.

Pick over, wash and drain a half pound of dried figs and steam until they begin to look soft. Boil together for five minutes a half cupful each of sugar and water. Into this drop the figs, cover closely and draw to the side of fire, where they will keep very hot, yet not simmer, for half an hour. Transfer the figs to a serving dish and boil down the syrup until thick and rich. Take from the fire, add a half tablespoonful of vanilla and two tablespoonfuls of sherry, pour over the figs and set aside. Serve very cold with cream and cake.

Fruit Loaf for Lunch.

Mix together half a pound each of seedless raisins, stoned dates, pitted prunes and figs, a quarter of a pound each of almonds and Brazil nuts, and a pound of pecan meats. Put them through the meat chopper, add the juice of two oranges and knead the mixture well, pack in cans and slice down, using as a sandwich filling or in place of cold meat.—Woman's World.

Spice Cakes.

Two tablespoonfuls beef drippings or chicken fat, one-half cupful sugar, one egg, one cupful sour milk, two tablespoonfuls molasses, one level teaspoonful soda, salt, two cupfuls bread flour, one-half teaspoonful each nutmeg, allspice, cinnamon, clove, one-half cupful raisins, cut in two. Make in a loaf or small cakes. Frost with white frosting.

Small Welsh Rabbits.

Cut small, round pieces of toast about three inches; toast lightly; place one or two rounds of the toast on individual hot plates; pour over the rabbit, dividing its contents, to each piece of toast; serve immediately as first course to a dinner or luncheon as a sort of appetizer.

Butter in the Icebox.

For a small icebox where space is precious, put butter in a small enamelware dish, closely covered. This will be found as impervious to odor as the much heavier traditional butter crock of earthenware, will occupy much less room and cannot be tipped over as easily.

To Open Sardine Can.

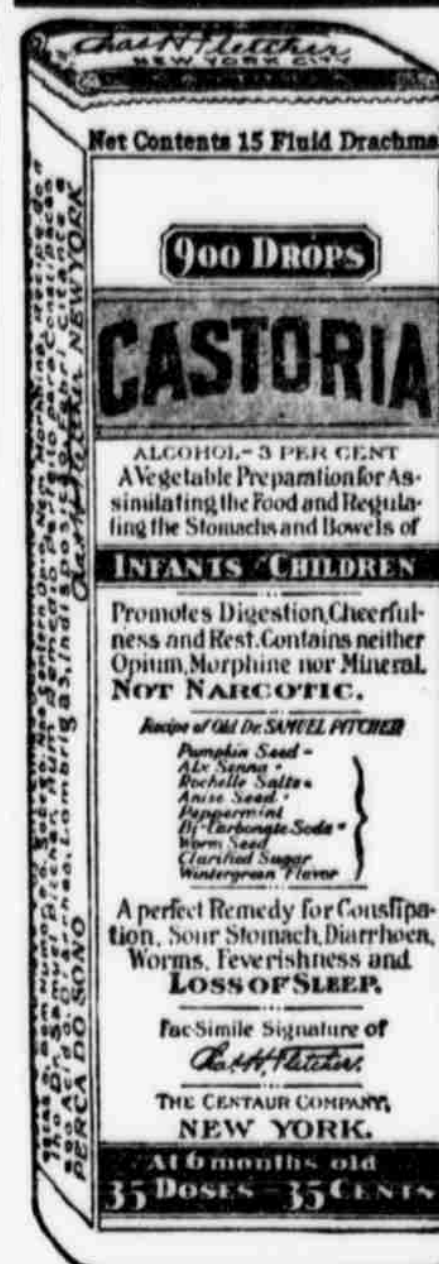
Those who have trouble in opening a sardine can will find this is a good way: Start the key as usual, then insert the blade of a can opener in the loop of the key and turn. This acts as a lever, removes all strain and opens the can easily.

Saving Time on Apples.

By pouring boiling water over the cooking apples they are much easier to peel. This will be found a considerable saving of time when there is a morning's cooking to do.

For Tough Meat.

One method of making tough meat more tender is to brush it over with olive oil and let it stand for several hours.



CASTORIA

For Infants and Children.

Mothers Know That Genuine Castoria

Always Bears the Signature of

Dr. H. H. Fletcher

In Use For Over Thirty Years CASTORIA

THE CASTORIA COMPANY, NEW YORK CITY.

Expert Opinion.

While preparing a series of articles on "Wives of Men of Genius" we called on the wife of a famous inventor.

"Which of your husband's inventions," we asked, "do you consider to be his most notable achievement?"

"Most people," she replied, "look upon his X-ray washing machine as the marvel of the age, but to my mind it doesn't begin to compare with the excuse he made to me the night he came home at 4 a. m. with a black eye and one of his coattails missing. He said he'd been sitting up with a delirious friend."

A frenzied financier is one who provides for his family at the expense of those who are not cognizant of his game.

And a miss may be better than a male.

Cost Time.

First ex-Convict—You said you had a diamond pin. What did it cost you? Second Ditto—Six months.

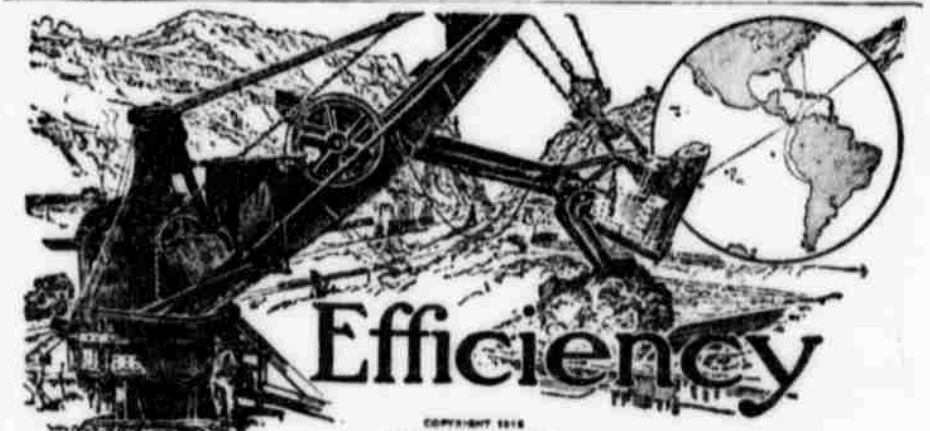
Whenever You Need a General Tonic Take Grove's

The Old Standard Grove's Tasteless Tonic is equally valuable as a General Tonic because it contains the well known tonic properties of QUININE and IRON. It acts on the Liver, Drives out Malaria, Enriches the Blood and Builds up the Whole System. 50 cents.

The average man is willing to get his hands on tainted money for the purpose of removing the taint.

Happy is the home where Red Cross Ball Blue is used. Sure to please. All grocers. Adv.

Talk is so cheap that many a man has to take it back.



Efficiency built the Panama Canal, after inefficiency failed. The efficiency of the Panama Canal doubled the effectiveness of the U. S. Navy without adding a ship to it. It took over 8,000 miles out of the trip from New York to San Francisco and changed the highway between London and Australia from Suez to Panama.

Efficiency insures against lost motion—it produces the utmost service out of equipment and yields the finest product, at the least cost.

Certain-teed

Roofing

is an efficiency product

Every advantage that men, money and machinery can offer is used to increase the production, maintain the quality and lower the cost. Each of the General's enormous mills is advantageously located to serve the ends of efficient manufacture and quick distribution. Each is equipped with the most up-to-date machinery. Raw materials are purchased in enormous quantities and far ahead of the needs of manufacturing, thus guarding against increased cost due to idle machinery. This also insures favorable buying, and the pick of the market.

Expert chemists at each mill are employed to select and blend the asphalt, and every roll of CERTAIN-TEED is made under their watchful care.

CERTAIN-TEED resists the drying-out process so destructive to ordinary roofing, because the felt is thoroughly saturated with a blend of soft asphalt, prepared under the formula of the General's board of expert chemists. It is then coated with a blend of harder asphalt, which keeps the inner saturation soft. This makes a roofing more pliable, and more impervious to the elements than the harder, drier kind.

CERTAIN-TEED is made in rolls; also in slate-surfaced shingles. There is a type of CERTAIN-TEED for every kind of building, with flat or pitched roofs, from the largest sky-scraper to the smallest residence or out-building.

CERTAIN-TEED is guaranteed for 5, 10 or 15 years, according to ply (1, 2 or 3). Experience proves that it lasts longer.

General Roofing Manufacturing Company

World's Largest Manufacturers of Roofing and Building Papers
New York City Chicago Philadelphia St. Louis Boston Cleveland
Pittsburgh Detroit San Francisco Kansas City Seattle New Orleans
Los Angeles Atlanta Richmond Houston London Sydney

For Growing Children

there is no better food than

Grape-Nuts

with cream or good milk.

Many diseases of childhood and youth are due to faulty diet—a diet that restricts the amount of needed mineral salts, the lack of which, as your family physician can tell you, often leads to rickets and other diseases of mal-nutrition.

Grape-Nuts, made of whole wheat and malted barley is rich in these vital mineral elements so necessary to health.

This food tastes good, is easily digested, and many letters from parents, after trial, testify

"There's a Reason"

Grape Nuts
A Compound made of "Wheat, Barley, Salt and Yeast."
Prepared by Postum Cereal Co., Limited
Baker, Ohio, U. S. A.
A FOOD